

Chicken (or Turkey) Cordon Bleu Pie

1 9" rice pie shell

1 c. cooked chicken

1 c. cooked ham

1 chopped bell pepper

2 T. olive oil

¼ c. chopped green onion

¼ c. butter

5 T. flour

Salt and Pepper to taste

2 c. chicken broth

Swiss cheese slices

Sautee the bell pepper and the meats in the olive oil until the peppers are somewhat softened. Remove from the pan and reserve for later. In the same pan, melt the butter and mix in the flour quickly. Pour in the chicken broth and salt and pepper to taste. Cook and stir until thick and smooth. Return the meats and pepper to the sauce and add the green onion. Mix together well. Pour into the pie shell. Layer the Swiss cheese slices over the top of the pie.

Bake the pie at 350 degrees F. for 40 min. Let stand a few minutes before serving. Serves 8.